

Vigilia di Natale

Christmas Eve & Christmas Day

ANTIPASTI

GAMBERRI FREDDI(GF) – Jumbo White Gulf Shrimp with Cocktail Sauce and Lemon Aioli - \$16

BRUSCHETTA Di SALMONE – Organic Smoked Salmon, Mascarpone, Chive Goat Cheese and Flame Roasted Red Peppers atop Grilled Focaccia, Drizzled with Aged Balsamic and Olive Oil - \$15

CALAMARI MISTO FRITTO – Lightly Fried Calamari and Zucchini with Marinara Dipping Sauce- \$15

CAPRESE – Fresh Mozzarella with Tomatoes and Basil- \$14

ZUPPA

Lobster Bisque with Amaretto Creme - \$10

INSALATE

CAESAR – Crisp Romaine, Creamy Dressing with Homemade Croutons and White Anchovies in a Parmesan Cup - \$12

INSALATE di FRESCO – Water Cress, Arugula, and Baby Spinach with Strawberries, Grilled Peaches, Almonds and Red Onion in a White Balsamic Vinaigrette - \$12

SEMPLICE – Mixed Greens with Our Special House Vinaigrette - \$8

CENA

HOMEMADE FETTUCCINE – with Lump Crab and Asparagus, Tossed in a Brandy-Shrimp Cream Sauce - \$29

BUTTERNUT SQUASH RAVIOLI – with Prosciutto, Sunburst Squash and Fire-Roasted Red Bell Pepper in a Tomato-Chardonnay Broth - \$28

PASTA PRIMAVERA – Seasoned Vegetables Tossed with Pasta in Basil Extra Virgin Olive Oil - \$22

ENTRATE

CASA FORMO

PRIME RIB

Rosemary and Smoked Sea Salt rubbed Certified Angus US Prime Beef Au Jus

8OZ Portion - \$37

12OZ Portion - \$47

STINCO di AGNELLO BRASATO – 12 Hour Braised Lamb Shank in a Vegetable Cabernet Demi Sauce - \$40

VITELLA MARSALA – Veal Scaloppini Sautéed with Wild Mushrooms in a Marsala Marinara Demi Sauce with Melted Fresh Mozzarella Cheese - \$32

SALMONE ALA FINOCHI – Grilled Fresh Organic Salmon Filet Topped with a Fresh Fennel and Baby Tomato Slaw - \$34

FILETTO di MANAINI – Grilled 8oz Filet Mignon wrapped with Prosciutto Finished with a Gorgonzola Brandy Demi Sauce - \$40

POLLO ALA FIORELA – FRESH ORGANIC CHICKEN Breast Sautéed with Shallots, Sun Dried Tomatoes, Artichoke Hearts, and Oyster Mushrooms in a Delicate Dry Sherry Wine Cream - \$30

*Served with Yukon Gold Mashed Potatoes and Seasonal Vegetables

Executive Chef Jedidiah Jones,
and the entire Bella Vita Staff thank you for your patronage!!